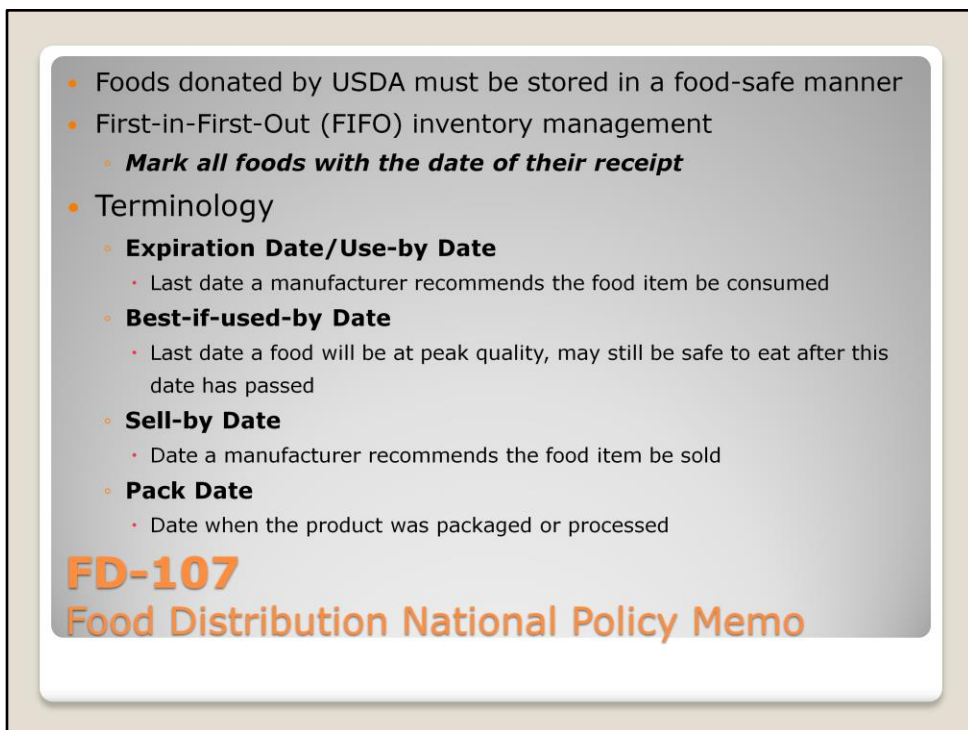


Good afternoon, my name is Heather Blume and I am a Coordinator for the National School Lunch Program. I will be presenting the webinar this month, so please let me know if you have any questions or difficulty hearing me by typing questions into the question box.

- USDA Policy Memos
- Changes to Website
 - Community Eligibility Guidance
 - Smart Snacks Guidance
- March Eligibility
- Processed USDA Foods Meetings
- Summer Food Service Program

Agenda

The agenda for this month is to discuss the new policy memos, as well as briefly touch on the march eligibility report, and changes to the website. I will end with the information regarding the Processed USDA Foods Meetings next week and the Summer Food Service Program



The first policy memo I will discuss is FD-107, a Food Distribution National Policy Memo: in this memo it is stated that all foods donated by the Department of Agriculture must be stored in a manner to protect them from spoilage, infestation, damage, or other conditions that may jeopardize the wholesomeness or safety of the foods. This includes keeping USDA foods in sanitary conditions, at the proper temperature and humidity, and with adequate air circulation.

As a general rule, distributing and recipient agencies should use a first-in-first-out (also known as FIFO) system of inventory management. In order to implement FIFO, USDA foods should be marked with the date of their receipt at the storage facility.

Additional dates worth noting are the expiration or use-by date listed by the manufacturer, which lists the last date a manufacturer recommends a food item be consumed to ensure peak quality and nutrient retention.

The Best-if-used-by date is the last date a food item will be at its peak flavor and quality. The product may still be wholesome and safe to consume long after the “best-if-used-by date”

The sell-by date refers to the date the manufacturer recommends that a store sell the food product and is not a reliable indicator of how long the food may retain its wholesomeness and nutritional value

The pack date simply indicates when a product was packaged or processed and also does not necessarily provide useful information regarding wholesomeness or nutritional value.

- Meals may be offered at no cost to students who qualify for reduced price meals
- The SFA may decrease the price of a reduced price meal
- Expenditures associated with these changes may be funded from the nonprofit foodservice account.

SP 17-2014

Discretionary Elimination of Reduced Price Charges in the School Meal Programs

Policy memo SP-17 discusses the option to provide meals to students who qualify for reduced priced meals at no cost to the student. This memo provides flexibility for those schools not operating a provision program to lessen or remove an financial barriers to access that reduced price students may experience. The cost of this decision may be funded from the nonprofit food service account and SFA's are advised to conduct a thorough analysis of their current and projected operating costs to ensure that they are able to maintain operations and meal quality without the revenue generated from charging students for reduced price meals

- Community Eligibility Provision (CEP) Guidance is available for Title I Programs
- A PDF copy of this guidance is available on the Child Nutrition Programs website

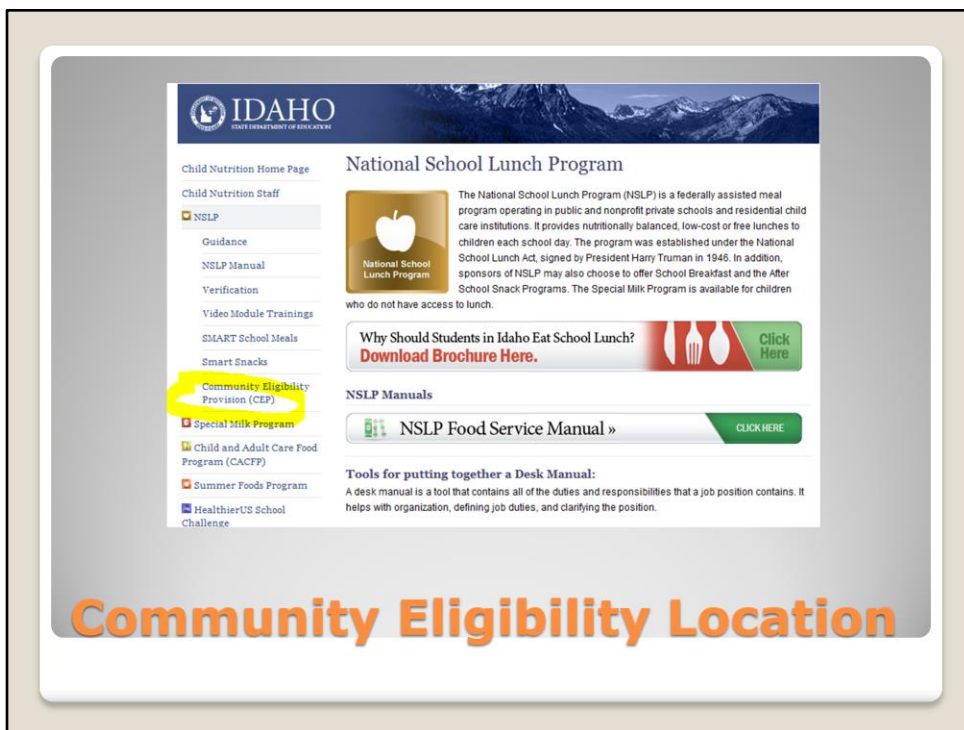
SP 19-2014

Community Eligibility Provision: Department of
Education Title I Guidance

Title I guidance regarding the Community Eligibility Program was released in SP 19. This memo is available on the Child Nutrition Website under the Community Eligibility Provision section under NSLP



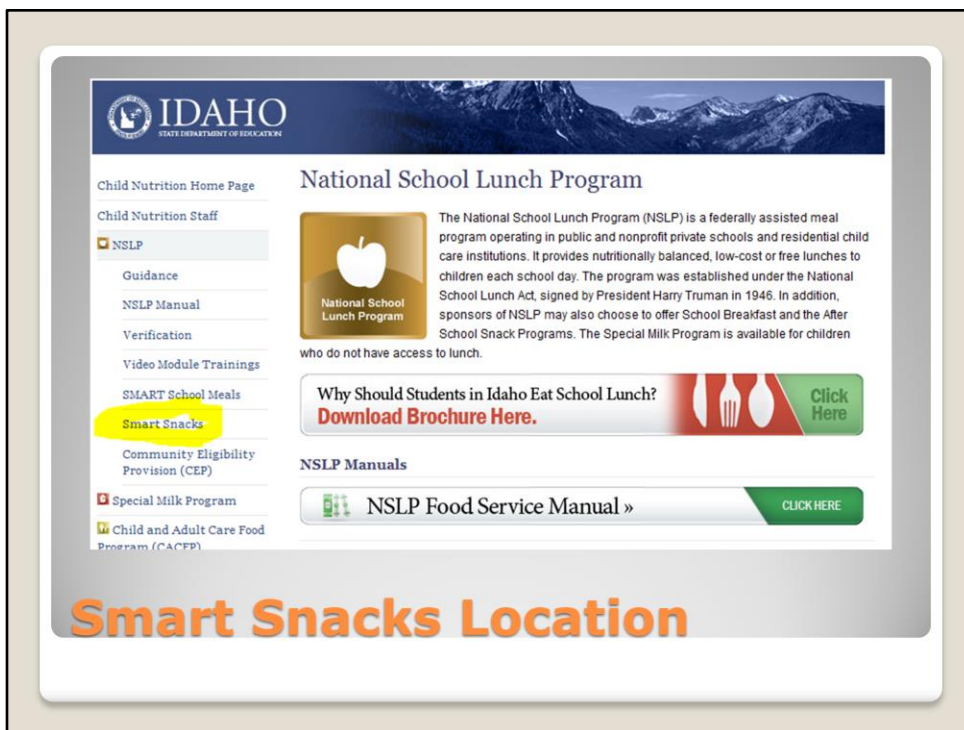
Guidance regarding Community Eligibility and Smart Snacks has been moved under the NSLP section on the Child Nutrition Website



It can be found to the left-hand side



Once you have clicked on Community Eligibility Provision link, it will bring you to this page



Smart Snacks made a similar move and are also located under the National School Lunch Program link



Additional information regarding smart snacks will be released in a webinar later this month and posted here.

- Data will be collected through ISEE uploads for all public school sponsors
- Additional information should be available before the end of February

March Eligibility

March eligibility data will now be collected through the Idaho System of Educational Excellence for all public schools. More information regarding this topic will be available later this month

- All SFA's are invited to attend with a maximum of 4 attendees
- February 25 – 8:30am to 2:30pm
Templin's Resort in Post Falls
- February 27 – 8:30am to 3:30pm Eagle
Hills Country Club in Eagle

Processed USDA Foods Meeting

As a reminder, the Processed USDA Foods Meetings will be held next week in northern Idaho in Post Falls and in South western Idaho in Eagle. All SFA's are invited to attend with a maximum of 4 attendees.

- SFSP Trainings scheduled but not available for registration
- Registration expected to open early March
- Now is the time to add new sites!
 - Contact Angela Miller to add new sites
 - atmiller@sde.idaho.gov or 208-332-6819
- Know potential sponsors?

Summer Food Service Program

The Summer Food Service Program trainings have been scheduled but are not available for registration because the training database is receiving several updates. The state agency is expecting to open registration in early March and you will receive an email when training registration is available.

Now is the time to start planning your Summer Food Program! If you recognize an area in need of meal service and want to start a new site, contact Angela Miller for information. Do you know any school districts, private non-profits, government agencies, religious organizations or camps that might want to serve low income children meals this summer? If so, please have them contact Angela Miller for more information.

- Please contact Child Nutrition Programs at 208-332-6820
- Disclaimer: Accuracy of the information shared today is accurate as of the recording date. USDA may issue more guidance or further clarification regarding items discussed in today's webinar.

Thank You for Attending

Thank you for attending this webinar, if you have any further questions, please feel free to contact the Child Nutrition Program at (208) 332-6820. Please remember, the information shared in this webinar is accurate as of the recording date and USDA may issue more guidance or further clarification regarding items discussed in today's webinar.